BREAKFAST
6:30am - 11am

LOADED SWEET POTATO HASH $17
Chorizo, Veggies, Jalapenos, Cotija Cheese, Avocado, Cilantro Lime Sour Cream, Sunny Egg

TWO CAGE FREE EGGS YOUR WAY* $15
Choice of: Hickory Smoked Bacon, Canadian Bacon, or Country Style Sausage, Breakfast Potatoes and Toast

ROASTED CINNAMON APPLE FRENCH TOAST $15
Cinnamon, Apple Cider

ATLANTIC SMOKED SALMON PLATTER $18
Toasted Bagel, Cream Cheese, Capers, Tomatoes, Red Onions, Hard Boiled Egg

BELTA BREAKFAST SANDWICH* $15
Bacon Jam, Fried Egg, Lettuce, Tomato, Avocado, Aioli, Sourdough Bread

ALL DAY
11am - 11pm

GREENS AND GRAINS SALAD $13
Barley, Quinoa, Mesclun Greens, Feta Cheese, Pomegranate Seeds, Lemon Poppyseed Dressing

MARGHERITA FLATBREAD $17
Vine-Ripe Tomatoes, Buffalo Mozzarella, Basil

SAUSAGE AND GARLIC FLATBREAD $18
Mozzarella Cheese, Roasted Garlic, Italian Sausage

ORGANIC STEEL CUT OATMEAL $10
Brown Sugar, Granola, Honey

ENVOY PARFAIT $8
Mixed Berries Compote, Greek Yogurt, Granola, Honey

FRUIT PLATE $7
Seasonal Melons and Berries

SIDES $5
Hickory Smoked Maple Bacon
Canadian Bacon
Country Style Sausage
Breakfast Potatoes

Tatiana Rosana, Executive Chef

An 18% service charge, a $3.50 delivery fee, and any applicable tax will be added to your account.

* Before placing your order, please inform your server if a person in your party has a food allergy.

* Consumption of undercooked meat, poultry, egg, or seafood may increase the risk of foodborne illnesses.
DINNER
5pm - 11pm

YUCA GNOCCHI $25
Sweet Shrimp, Saffron, Calabrian Chilies, Fennel, Cotija

PINELAND FARMS FILET MIGNON* $46
Sunchokes, Roasted Baby Vegetables, Gaufrette Potatoes, Coffee, Cocoa

WINTER SQUASH CARBONARA $26
Sage, Wilted Greens, Parmesan Cheese

GEORGES BANK SCALLOPS* $38
Lobster Bisque, Fregula, White Asparagus, Pearl Onions

MAINE FAMILY FARMS CHICKEN* $28
White Beans, Roasted Garlic, Parmesan, Leeks, Fresh Herb Salad, Salt and Pepper Rice Crisp

BROWN BUTTER MONKFISH* $35
Romesco, Marcona Almonds, Rainbow Chard, Heirloom Carrots

DESSERTS
5pm - 11pm

TROPICAL RUM CAKE $13
Boozy Sponge Cake, Mango, Grapefruit, Crispy Yogurt, Mint

CAMPFIRE TORTE $13
Dark Chocolate Ganache, Graham Cracker Crust, Hazelnut Lace, Meringue, House-made Marshmallows

STRAWBERRY FIG CRUMBLE $11
Polenta Hazelnut Crisp Topping, Honey Thyme Gelato

LOCAL GELATO AND SORBET $10
Ice Haus Patisserie, Natick, MA

FROZEN CANNOLI PIE $13
Cannoli Shell Crust, Ricotta, Dulce de Leche, Espresso Meringue

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